



BEER - CRAFT & SEASONAL 13

Almaza Pilsener, Lebanon	\$9.00
Mythos, Chalandri, Greece	\$8.50
Fix Lager, Athens, Greece	\$8.50
Stella Artois, Leuven, Belgium	\$9.00
Allagash White, Portland, Maine	\$8.50
961 Craft Lager, Mazraat Yachoua, Lebanon	\$9.00
961 Craft Red Ale, Mazraat Yachoua, Lebanon	\$9.00
961 Craft Pale Ale, Mazraat Yachoua, Lebanon	\$9.00
Brewdog Punk IPA Ellon, Scotland	\$8.50
La Chouffe, Achouffe, Belgium	\$9.00
Ommegang Hennepin Saison, Cooperstown, NY, USA	\$9.50
Duvel, Breendonk, Belgium	\$11.00
Spencer Oak Barrel-Aged Imperial Stout, Spencer, MA, USA	\$14.00

ROSÉ 3

Domaine Wardy, Beqaa Valley Rosé 2018 Beqaa Valley, Lebanon	AVAILABLE OPTIONS
Cinsault, Grenache, Shiraz. A full bodied, impetuous, opinionated wine with bold brush strokes of strawberry, pomegranate and banana all balanced with thyme	Glass: \$13.00 Bottle: \$50.00
Bernard Magrez, Bleu de Mer 2020 Languedoc, France	AVAILABLE OPTIONS
Cinsault, Grenache. Light, dry, elegant, candy aroma	Glass: \$14.00 Bottle: \$54.00
Château Héritage, Cuvée Saint-Elie 2018 Beqaa Valley, Lebanon	\$58.00
Shiraz, Cabernet-Sauvignon. Nose of red fruits, candy with very fine spices. Rich cherries and ripe strawberries	

SPARKLING & CHAMPAGNE 9

LaLuca, Prosecco, Veneto, Italy	AVAILABLE OPTIONS
Glera. Bright and refreshing	Glass: \$13.00
	Bottle: \$52.00
Fidora, Prosecco Rosé Brut Nature 2019 Veneto, Italy	AVAILABLE OPTIONS
Glera, Pinot Noir. Big minerality and salinity	Glass: \$13.00
	Bottle: \$52.00
Chandon Garden Spritz, Mendoza, Argentina	\$13.00
Chardonnay, Pinot Noir, Semillon + (Orange Bitters). Spicy character with zesty yet rich orange flavors. Nice citric tension which balances the subtle sweetness	
Veuve du Vernay, Rosé Brut, Burgundy, France	\$15.00
Pinot Noir, Grenache, Ugni Blanc. Well balanced rose with red fruit scents combined with citrus fruit aromas	
Veuve Du Vernay, Brut, Burgundy, France	\$15.00
Chenin Blanc, Chardonnay, Ugni Blanc, Folle Blanche. Pale and crisp, herb flavors, with a creamy character from the mousse. Light and just off-dry	
Champagne Canard-Duchêne, Cuvée Léonie Brut, Champagne, France	\$88.00
Pinot Noir, Pinot Meunier, Chardonnay. Lightly stewed yellow fruits, tropical fruits, dry flowers, and notes of gingerbread	
Champagne Moët & Chandon, Impérial Brut, Champagne, France	\$100.00
Pinot Noir, Pinot Meunier, Chardonnay. Bright yellow-fleshed fruits (apple, pear, yellow peach), honey, floral nuances (lime blossom) and elegant blond notes (brioche and fresh nuts)	
Champagne Dom Ruinart, Blanc de Blancs 2007 Champagne, France	\$340.00
Chardonnay. Dry and crystalline, with thoughts of slate and stones. Perceptions of pear, lime dust, and juicy tart citrus	
Champagne Dom Pérignon 2012 Champagne, France	\$430.00
Pinot Noir, Chardonnay. Acidic and bitter notes, the finish brings a penetrating tautness, marked by ginger, tobacco and toastiness	

BY THE GLASS 7

Stoneburn, Sauvignon Blanc 2020 Marlborough, New Zealand	AVAILABLE OPTIONS
Sauvignon Blanc. Pungent tropical fruit overtones, ripe grapefruit flavor and natural acidity	Glass: \$12.00
	Bottle: \$48.00
Octave, Vinho Verde 2016 Minho, Portugal	AVAILABLE OPTIONS
Alvarinho. Medium sweet with abundant mandarin orange flavors that show a slight spritz	Glass: \$13.00
	Bottle: \$52.00
Alta Via, Pinot Grigio 2019 Trentino Alto-Adige, Italy	AVAILABLE OPTIONS
Pinot Grigio. Refreshing, full bodied with notes of peach, honey and almond	Glass: \$13.00
	Bottle: \$52.00
Domaine Wardy, Clos Blanc 2017 Beqaa Valley, Lebanon	AVAILABLE OPTIONS
Chardonnay, Sauv. Blanc, Viognier, Muscat, Obeideh. Crisp blend with hints of tropical fruits, lime & honey	Glass: \$13.00
	Bottle: \$52.00

ViNO CasaSmith, Moscato 2017 Washington State, USA	AVAILABLE OPTIONS
Moscato. Bubbly. Bouquet of flowers. Peach blossom, lilac, fruiting, round and delicious	Glass: \$14.00
	Bottle: \$54.00
Château Héritage, Cuvée Saint Elie 2019 Beqaa Valley, Lebanon	AVAILABLE OPTIONS
Sauvignon Blanc. Beautiful length with powerful nose of sweet apples and lemon with fine oriental spices	Glass: \$15.00
	Bottle: \$56.00
Domaine du Val Lamartinien, Mâcon-Villages 2020 Burgundy, France	AVAILABLE OPTIONS
Chardonnay. Fresh, fleshy, round and harmonious yet dry with aromas of acacia and exotic fruits	Glass: \$15.00
	Bottle: \$56.00

BEQAA VALLEY 3

Domaine Wardy, Beqaa Valley White 2018	\$44.00
Viognier, Sauvignon Blanc, Obeideh. Crisp and so, fresh green apple, guava, quince, pineapple, rose and pinch of white pepper	
Massaya, Beqaa Valley Blanc 2019	\$48.00
Obeideh, Clairette, Sauvignon-Blanc, Chardonnay. Packed with fruit and freshness. The native obeideh variety imparts an easygoing eastern style	
Château Musar, Beqaa Valley White 2013	\$168.00
Obeideh, Merwah. Deep golden color with honeyed aromas, pineapple, banana, quince, apricot	

MOUNT LEBANON 2

Adyar, Inspiration 2018	\$68.00
Muscat, Viognier, Roussanne. Beautiful green gold color with aromas of sweet white fruit, peach, apricot, pear and violet	
Domaine de Baal, Domaine de Baal White 2016	\$78.00
Chardonnay, Sauvignon Blanc. The wine has a pale yellow color, an elegant mineral nose with hints of citrus and grapefruit	

BURGUNDY 3

Domaine Raoul Gautherin et Fils, Chablis 2019	\$68.00
Chardonnay. Bright acidity. Fresh minerality with citrus notes	
Domaine Gaël Martin, Saint Véran les Sables 2019	\$68.00
Chardonnay. Fresh wine with a touch of oak with ripe musky aroma and nice roundness	
Domaine Parigot, Meursault les Vireuls Dessous 2017	\$148.00
Chardonnay. Powerful, buttery and complex. Notes of white flowers, dry fruits and wood	

LOIRE VALLEY 4

Domaine Roux Père et Fils, Quincy 2018	\$64.00
Sauvignon Blanc. Fresh and lively, with grapefruit, mango notes, fruity and aromatic, well-balanced, and elegant	
Famille Fleuriet, Sancerre Cuvée Prestige 2020	\$68.00
Sauvignon Blanc. Fresh, dry & fruity with herbaceous and citrusy notes	

Domaine de la Bergerie, Coteaux du Layon le Clos de la Bergerie 2018	\$68.00
Chenin Blanc. Very fine, combining notes of honey, roasted apricot, Zante currants and eucalyptus	
Vignobles Laffourcade, Quarts de Chaume Clos Paradis 2007	\$240.00
Chenin Blanc. Exclusive and prestigious appellation (43 hectares). Sweet, fine and powerful	

ALSACE ¹

Charles Frey, Alsace Gewürztraminer Collines de Granit 2017	\$58.00
Gewürztraminer. Gewürztraminer is one of the most aromatic grapes. Perfumed with rich lychee and rose aromas	

BORDEAUX ¹

Clos de Lunes, Lune d'Argent 2019	\$78.00
Sémillon, Sauvignon-Blanc. Mineral and fresh. Nose of exotic white fruits and citrus fruit. Floral notes of linden and acacia	

JURANÇON ¹

Domaine de Souch, Jurançon Moelleux 2016	\$98.00
Gros Manseng, Petit Manseng. Golden colored wine, floral and elegant with hints of honey, vanilla and exotic fruits aromas	

CALIFORNIA ¹

Dreyer Sonoma, Solitude Chardonnay 2016	\$88.00
Chardonnay. Layers of oak complementing the tropical fruit flavors of Sonoma's Carneros appellation	

PFALZ ¹

Langewalter, Riesling Trocken Vom Löss 2020	\$48.00
Riesling. Dry. Scent of full ripe peaches, passionfruit, apples and citrus fruits	

GALICIA ¹

Valdemonxes, Adegas Arousa 2019	\$48.00
Albariño. Fresh and crisp with intense aroma. notes of mature white fruits. Long finish	

BATROUN ²

Atibaia Red 2012	\$78.00
Shiraz, Cabernet-Sauvignon, Petit Verdot. Rich & full bodied with ripe cherries and wild berries with a touch of cedars and clove	
Ixsir, El Ixsir Red 2012	\$178.00
Shiraz, Cabernet-Sauvignon, Merlot. Plummy nose with hints of spice. Hedgerow fruit, cedar, tobacco and a note of graphite	

BEAUJOLAIS ²

Domaine Gaël Martin, Beaujolais Villages les Pains 2018	\$42.00
Gamay. A charming wine style with fine and intense hints of violets and red fruits sirop	

Domaine Cheysson, Chiroubles Clos les Farges 2019		\$64.00
Gamay. Ripe fresh red raspberries accented by orange zest, white pepper, nut oils and mineral notes		
CAHORS 1		
Château la Coustarelle, Cahors Grande Cuvée Prestige 2016		\$52.00
Malbec, Tannat. Deep purple. Medium-to-full body. Ripe blackberry fruit along with a hint of licorice		
PROVENCE 1		
Domaine de la Bégude, Bandol 2016		\$112.00
Mourvèdre, Grenache, Cinsault, Carignan. Deep ruby color and an elegant bouquet of black fruit aromas and well-balanced tannins		
CÔTES DU RHÔNE 2		
Domaine du Père Papité, Châteauneuf-du-Pape 2017		\$84.00
Grenache, Shiraz. Fresh tannins, red berries and roasting notes		
Domaine Fontavin, Gigondas Terre d'Ancêtres 2013		\$88.00
Grenache, Mourvèdre, Shiraz, Cinsault. Powerful and dense. Spicy aromas, black fruit, fragrant thyme and rosemary, white pepper		
TUSCANY 2		
Fattoria Casa Sola, Chianti Classico 2016		\$54.00
Sangiovese. Intense hints of red fruit, fresh notes		
Azienda Tornesi, Brunello di Montalcino 2015		\$158.00
Sangiovese. Pleasantly tannic and structured, soft and powerful with a strong and decisive character		
PIEDMONT 1		
Azienda Principiano Giuseppe, Barolo 2015		\$98.00
Nebbiolo. A powerful wine. The bouquet reveals roses, hints of violets, blackberries and blueberries		
RIBERA DEL DUERO 1		
Pago de los Capellanes, Crianza 2017		\$98.00
Tempranillo. Youthful, pungent summer fruit and florals. Silky texture and simple tannins		
SOUTH AUSTRALIA 2		
Schild Estate, Barossa Valley GMS 2016		\$48.00
Grenache, Mourvèdre, Shiraz. Bright red berry compote fruit with hints of bramble berry and Christmas cake spice		
Schild Estate, Barossa Valley 2017		\$58.00
Shiraz. Aromatic notes of blackcurrant and mulberry, classic black pepper spice and dark chocolate		
TODAY'S DESSERTS SELECTION 10		

Chocolate Salted Caramel Souffle	\$10.00
Moist chocolate cake with a heart of creamy salted caramel	
Baklawas	\$7.50
Assortment of fillo pastries with nuts - When Available	
Riz Bi Haleeb	\$7.50
Lebanese rice pudding topped with almonds, nuts and ground pistachio & orange blossom syrup	
Mouhallabie	\$7.50
Milk pudding topped with almonds, nuts and ground pistachio & orange blossom syrup	
Ashta	\$9.50
Homemade pudding with honey, pistachio and fresh banana	
Knafeh	\$12.50
Baked cheese topped with shredded fillo dough soaked in orange blossom syrup topped with fresh pistachio	
Pyramid	\$11.00
Chocolate mousse on a chocolate sponge cake base with crunchy gianduia (chocolate and hazelnut) center, dusted with cocoa powder and decorated with white chocolate drops	
Creme Brulee	\$9.50
Creamy custard topped with caramelized sugar	
Crepe	\$12.50
Your Choice of: Nutella & Banana, or Nutella & Strawberry, or Halawi & Banana	
Pineapple Sorbet	\$14.00
Pineapple sorbet served in the natural fruit shell	

BIRTHDAY PACKAGES 1

Birthday Packages	AVAILABLE OPTIONS
Dessert of your choice - a birthday sparkler candle	With a Bottle of Sparkling Cider - Non Alcoholic: \$25.00
	With a Bottle of Prosecco: \$50.00

HOT DRINKS 4

Fresh Tea Pot	\$5.50
Fresh Mint, Sage or Black Golden Tip	
White Café Blanc	\$3.50
American Coffee	\$3.00
Lebanese Coffee Pot	\$4.50

AFTER DINNER DRINKS 6

Tatli Sert Narince '00 Turkey	\$10.00
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Vino Mosacato '14 USA	\$12.00
Muscat de Beaumes de Venise '12 Rhone Valley, France	\$14.00
Delaforce Port Late Bottled Vintage '10 Portugal	\$11.00
Tatli Sert Okuzgozo '06 Turkey	\$10.00
20 Years Old Tawny Porto, Portugal	\$19.00

VEGETERIAN MEZZE 14

Tabouli Salad	\$15.50
wheat bulgur mixed with fresh parsley, tomatoes, scallions, mint, fresh lemon juice & olive oil	
Fattoush Salad	\$13.50
greens with tomatoes, cucumbers, radish, onions & toasted za'atar pita points in a lemon sumac vinaigrette	
Oven Roasted Beets	\$13.50
topped with chevre	
Traditional Falafel	\$12.50
made with chickpeas, onions, cumin & parsley	
Spicy Falafel	\$13.50
made with chickpeas, onions, capsicum peppers & cumin	
Arnabeet Mekle	\$15.50
fried cauliflower marinated in authentic Lebanese herbs & spices	
Arnabeet Bi Tarator	\$17.50
fried cauliflower with parsley yogurt tahini sauce topped with toasted pine nuts	
Fattet Al-Betenjane	\$17.50
eggplant with warm chickpeas, crispy pita chips smothered with garlic yogurt sauce and sprinkled with sun dried cranberries, pomegranate seeds and pine nuts	
Bemieh Bzeit	\$14.00
fresh baby okra sautéed in extra virgin olive oil with tomatoes, garlic & cilantro	
Mudardara	\$13.00
rice, lentils & caramelized onions	
Foul Medamas	\$11.50
a blend of beans, garlic, lemon juice, cumin & extra virgin olive oil	
Sumac Fries	\$9.00
hand cut frites tossed with sumac & parsley with za'atar aioli	
Batata Harra	\$11.50
sauteed spicy potato cubes with cilantro, garlic & red pepper flakes	

Crudite Plate	\$6.00
cucumber, carrots & celery sticks	

VEGETARIAN DIPS 5

Hummus	\$12.00
puréed chickpeas with tahini sauce & lemon juice	
Hummus w Mushroom	\$16.00
hummus with seasoned sauteed mushroom and pine nuts	
Spicy Hummus	\$12.50
puréed chickpeas with tahini sauce, lemon juice mixed with capsicum	
Baba Ghanoush	\$12.50
char-grilled eggplant purée with tahini & lemon juice	
Muhammara	\$15.00
a blend of spicy & sweet pepper with walnuts & pomegranate molasses	

MEDITERRANEAN CHEESES 5

Halloum	\$15.00
a Cypriot cheese, served grilled over tomatoes & cucumbers	
Halloum Mekli	\$16.00
fried Cypriot cheese drizzled with garlic honey olive oil	
Labne	\$13.50
classic Levantine cream cheese & extra virgin olive oil	
Pickled Labne	\$13.00
round shaped pickled labne in olive oil & za'atar	
Rekakat Jebne	\$12.00
blend of white cheeses in phyllo	

MEZE & DIPS SAMPLERS 2

Mezze Mix Tray	\$58.00
Tabouli Salad, Arnabeet Bi Tarator, Foul Medamas, Batata Harra, Mudardara & Bemieh Bzeit	
Mezze & Dips Tray	\$58.00
Hummus, Baba Ghanoush, Tabouli Salad, Arnabeet Bi Tarator, Foul Medamas & Batata Harra	

MANAE'ESH 6

Za'atar Manouche	\$9.00
sun-dried thyme, sesame seeds, sumac & olive oil	

Jebne Manouche	\$11.50
our blend of white cheeses	
Falafel Pizza	\$16.00
baked flat bread with cheese, tomatoes, red onions and diced falafel	
Lahme Bi Ajin	\$14.00
minced meat, onions, tomatoes with traditional spices	
Kafta w Jebne Bi Ajin	\$17.50
minced meat with onions, parsley, Lebanese spices with melted cheese on top	
Soujouk w Jebne Bi Ajin	\$18.50
minced beef Lebanese sausage, tomatoes, our blend of five cheeses	

MAIN COURSE SALADS 2

Grilled Halloum Salad	\$21.00
grilled halloum, roasted beets, cucumbers with walnuts over greens	
Shish Taouk Salad	\$21.00
grilled marinated chicken cubes over house salad	

MEAT MEZZE 7

Kibbeh Kras	\$14.50
hand rolled shells consist of a mixture of beef & bulgur wheat, filled with ground beef, diced onions & almonds	
Hummus Bi Lahmeh	\$16.50
our classic chickpea dip topped with sautéed lamb & pine nuts	
Hummus Bi Djaj	\$15.50
hummus topped with marinated chicken & pine nuts	
Arayes Kafta	\$17.00
toasted pita filled with minced meat, onion, parsley, tahini sauce & Lebanese spices	
Rekakat Lahme	\$13.50
phyllo pastry filled with minced beef & toasted pine nuts	
Soujouk	\$17.50
house-made spicy beef sausages sautéed with fresh tomatoes & extra virgin olive oil	
Makanek	\$17.50
house-made classic Lebanese beef spiced sausages flambéed with fresh lemon juice	

LATE RISERS 8

Vegetable Omelette	\$16.00
Assorted seasonal vegetables omelette. Served with hand cut frites	

Grilled Halloumi Cheese Omelette	\$17.00
With tomatoes & kalamata olives. Served with hand cut frites	
The Scrambler	\$17.00
Three Eggs scrambled with goat cheese, kalamata olives, tomatoes, fresh herbs. Served with hand cut frites	
Middle Eastern Breakfast	\$18.00
Labne, chopped salad, sunny side up eggs, za'atar pita	
Vegetarian Falafel Benedict	\$17.50
Grilled falafel topped with poached eggs & spicy tomato sauce. Served with hand cut frites	
Au Za'atar Breakfast	\$19.00
Hummus, falafel, chopped salad, sunny side up eggs, za'atar pita	
Fattet Hummus	\$14.00
Warm chickpeas, crispy pita chips smothered with yogurt sauce	
Kafta Benedict	\$19.00
Grilled kafta meat, two poached eggs, spicy Moroccan sauce. Served with hand cut frites	

POULTRY 2

Chicken Kebab	\$27.50
char-grilled chicken cubes marinated in lemon & herbs with vermicelli rice	
Chicken Kafta Kebab	\$26.00
char-grilled seasoned ground chicken and hand cut frites	

LAMB 3

Lamb Shank	\$31.00
dressed with Armagnac prune sauce served over red skin mashed potatoes & caramelized onions	
Baby Lamb Chops	\$38.00
Marinated baby lamb chops cooked table side on a hot stone. Served with vermicelli rice rice	
Lamb Kebab	\$32.00
Succulent marinated lamb cubes cooked table side on a hot stone. Served with vermicelli rice	

BEEF 3

Grilled Kafta Kebab	\$28.00
char-grilled lean ground beef & lamb mixed with chopped onions, parsley, herbs & spices, served on a hot stone with vermicelli rice	
Kibbi Labaniyeh	\$32.00
Kibbeh krass in yogurt sauce, ground beef & mint sprinkled with toasted pine nuts. Served with vermicelli rice	
Filet Mignon Shish Kebab	\$36.00
Beef filet mignon cubes cooked table side on a hot stone. Served with hand cut frites	

GOOD FOR TWO 2

Mixed Grill Platter	\$58.00
Chicken, Filet Mignon, Chicken Kafta & Beef Kafta Kebab. Served with hand cut fries	
Mixed Grill Platter Supreme	\$78.00
Chicken, Filet Mignon, Chicken Kafta, Beef Kafta Kebab, Baby Lamb Chops & Jumbo Shrimps, Served with hand cut fries	

VEGETARIAN MEZZE 10

Tabouli Salad	\$12.00
wheat bulgur mixed w/ fresh parsley, tomatoes, onions, mint, fresh lemon juice & olive oil	
Fattoush Salad	\$10.00
greens with tomatoes, cucumbers, radish, onions & toasted za'atar pita points in a lemon sumac vinaigrette	
Traditional Falafel	\$9.00
made with chickpeas, onions, cumin & parsley	
Spicy Falafel	\$9.50
made with chickpeas, onions, capsicum peppers & cumin	
Arnabeet Bi Tarator	\$14.00
fried cauliflower with parsley yogurt tahini sauce topped with toasted pine nuts	
Bemieh Bzeit	\$12.00
fresh baby okra sautéed in extra virgin olive oil with tomatoes, garlic & cilantro	
Mudardara	\$11.00
rice, lentils & caramelized onions	
Foul Medamas	\$11.50
a blend of beans, garlic, lemon juice, cumin & extra virgin olive oil	
Sumac Fries	\$8.00
hand cut fries tossed with sumac & parsley with za'atar aioli	
Batata Harra	\$11.50
sauteed spicy potato cubes with cilantro, garlic & red pepper flakes	

SANDWICHES 7

Shish Tawook Sandwich	\$10.00
char-grilled chicken breast cubes, garlic toum, onions & parsley sumac mix, pickles, and sumac fries (all inside the sandwich)	
Chicken Kafta Kebab Sandwich	\$10.00
Char-grilled ground chicken, seasoned with chopped onions, parsley, spices and a spread of aioli, topped with fresh mint leaves, Lebanese pickles and french fries (all inside the sandwich)	
Kafta Kebab Sandwich	\$10.00
Char-grilled beef and lamb seasoned with onions, parsley, herbs, and spices, with grilled tomatoes, a spread of hummus and tahini sauce	

Lamb Kebab Sandwich	\$10.00
Char-grilled lamb chunks, grilled tomatoes, onions & parsley sumac mix, with a spread of hummus and tahini sauce	
Sojuk Sandwich	\$10.00
Spiced Lebanese beef and lamb sausage flambéed in lemon juice, garlic toum, pickles and tomato	
Arnabeet Mekle Sandwich	\$9.00
Marinated fried cauliflower, tomatoes and tahini sauce	
Falafel Sandwich	\$8.00
Chickpea fritters, tomatoes, parsley, pickled turnips, and tahini sauce	

MASHAWI (GRILLED KEBABS) 4

Shish Tawook	\$20.00
char-grilled chicken cubes marinated in lemon & herbs with vermicelli rice	
Grilled Kafta Kebab	\$20.00
char-grilled lean ground beef & lamb mixed with chopped onions, parsley, herbs & spices, served with vermicelli rice	
Chicken Kafta Kebab	\$20.00
char-grilled seasoned ground chicken and hand cut frites	
Lamb Kebab	\$24.00
succulent marinated lamb cubes. Served with vermicelli rice	

DRINKS 4

Cold Beer	\$5.00
Glass of Wine	\$8.00
Fozen Mint Lemonade	\$7.00
Frozen Watermelon Juice	\$6.00

MEZZE & DIPS SAMPLERS 2

Mezze Mix Tray	\$58.00
Tabouli Salad, Arnabeet Bi Tarator, Foul Medamas, Batata Harra, Mudardara & Bemieh Bzeit	
Mezze & Dips Tray	\$58.00
Hummus, Baba Ghanoush, Tabouli Salad, Arnabeet Bi Tarator, Foul Medamas & Batata Harra	

MEAT MEZZE - SMALL PLATES 7

Kibbeh Kras	\$14.50
hand rolled shells consist of a mixture of beef & bulgur wheat, filled with ground beef, diced onions & almonds	
Hummus Bi Lahmeh	\$16.50
our classic chickpea dip topped with sautéed lamb & pine nuts	

Hummus Bi Djaj	\$15.50
hummus topped with marinated chicken & pine nuts	
Arayes Kafta	\$17.00
toasted pita filled with minced meat, onion, parsley, tahini sauce & Lebanese spices	
Rekakat Lahme	\$13.50
phyllo pastry filled with minced beef & toasted pine nuts	
Soujouk	\$17.50
house-made spicy beef sausages sautéed with fresh tomatoes & extra virgin olive oil	
Makanek	\$17.50
house-made classic Lebanese beef spiced sausages flambéed with fresh lemon juice	

SIDES 4

Mediterranean Grits	\$8.00
Vermicelli Rice	\$6.00
Spiced Rice & Minced Beef	\$7.00
Mashed Potatoes	\$8.00

FISH & SEAFOOD 4

Grilled Herb Salmon	\$29.00
mediterranean grits & tomato Provencale	
Areydes	\$35.00
Jumbo shrimp sautéed in Lebanese Provencal sauce. Served with vermicelli rice	
Samke Harra	\$34.00
spiced fillet sea bass baked in a skillet with tahini over spiced potatoes topped with nuts	
Samak Meshwi	\$29.00
Char grilled bone-in whole branzino marinated in lemon, garlic and salt. Served with taratour (tomato, parsley tahini salad)	